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#96

Annual Asia Issue

World Heritage Sites in Asia

SPECIAL INTERVIEW

Danielle Chang
(Founder of LUCKYRICE)



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FEATURES

02 PEOPLE DANIELLE CHANG

Congresswoman Danielle Chang is the founder of LUCKYRICE, which spotlights Asian culinary culture through festivals in cities all over America. Here she talks about the spirits behind the events and organization and her upcoming projects.

06 World Heritage Sites in Asia

Introduced here are some of the selected destinations from UNESCO's World Heritage sites located in the East, South and Southeast Asia.



- 10 Asian Restaurant Guide
- 13 MOMO Logos
- 14 Teat Kitchen
- 16 Grocery Guide
- 20 Kawaii in NY

24 Green Tea Production in Japan

The green tea drunk in Japan has a fresh aroma and taste. Here we introduce major tea production areas in Japan and give you an idea of regional differences.



26 Focus: Shincha (New Crop Tea)

WHAT'S NEW

22 CAFE

SWAP/PRODUCT

BEAUTY/SKIN

DRINK

BEAUTY

Quality Comes First in This New Matcha Café

Discovering the Ultimate Sleep of Your Dreams

Salon Tamed Lifestyle Destination

KURAMITSU: Japanese Designers Made from Unique Sides

Rejo S Court: Roll Your Skin with Microcurrents

FOOD

- 30 Japanese Restaurant Review
- 32 Japanese Restaurant Guide
- 44 Sake Story: The KURAMITSU

LIFESTYLE

- 48 Beauty Guide
- 49 Health Guide
- 50 School Guide
- 52 Japanese Crossword

EVENT ENTERTAINMENT LEISURE

- 53 Exhibition
- 53 Performance
- 53 Event
- 54 Lectures/Forum/Film/Festival
- 54 Nippurings



Cover

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The theme of the cover of this month's issue is Asia. This is an annual Asia issue, digging in to the history and profound cultures of the area.

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"...people are so obsessed with learning about culture through food – it's the most appetizing way to understand other people's heritage."

— DANIELLE CHANG, LUCKYRICE

Entrepreneur Danielle Chang is the founder of LUCKYRICE, which spotlights Asian culinary culture through festivals in cities all over America. Born in Taiwan and based in Downtown Manhattan, Chang created LUCKYRICE in 2009 to share her passion for Asian cuisine and lifestyle – and to feed the taste buds of adventurous Americans who want to learn more about her favorite subject. As the LUCKYRICE motto says, "After all, if we are what we eat, we're all part-Asian."



Please describe the philosophy of LUCKYRICE, for those new to the event?

LUCKYRICE is really a celebration of Asian culture through food. It's a way for us to bring together a lot of friends that have collided over the past few years: the interest in Asian culture and food, and the number of Asian restaurants transforming the culinary landscape and bringing new flavors to dishes all across America and the world. LUCKYRICE is a platform for that.

What are the highlights of LUCKYRICE this year?

It's the Year of the Sheep, so we launched with a party on March 20th called the Grand Feast: our signature event. It's a large walk-around feast headed by the Culinary Council, which is composed of chefs that have helped define what Asian food in America stands for, people like Masahito Morimoto and Anne Lo, as well as non-Asian chefs like Jose-Georges Vongerichten and Daniel Boulud, who have all contributed so much to the understanding of Asian food in America. We're bringing the Grand Feast to each

of our markets and at these feasts we have 30-40 chefs and bartenders create a variety of Asian dishes as well as cocktails.

How do cocktails fit into the LUCKYRICE concept?

Bartenders were among the first to catch on to Asian flavors! Lemongrass, yuzu, kaffir lime: a lot of ingredients were introduced at this bar, so a lot of people who were unfamiliar with Asian food tasted them for the first time through cocktails. So now a whole group of large markets are reaching out to people that are interested in jumping on the Asian cultural bandwagon. We work with Bombay Sapphire East, which is a gin that's infused with Thai lemongrass and Vietnamese peppercorns. As chefs take more and more interest in getting behind the bar, they're using more Asian ingredients, so we actually held a cocktail feast every year. That takes place in New York in September. We'll put eight chefs behind the bar and have them make the cocktails. Max Vento hosted the event last year.

We also have many events throughout the year. In New York, we're doing a dinner on May 18th to celebrate Buddha's birthday, it'll be at the James Bead House. And later in the year, we'll be doing a cocktail feast that will take place over the lunar new year. So it's not just food and drinks: we're also introducing a lot of culture too. To learn about all our events, visit www.luckyrice.com and subscribe to our newsletter! You can also follow us on Instagram and Twitter! @LUCKYRICENYCOM

LUCKYRICE is now held in five cities. Are there any regional differences in audience reception?

Yes. In addition to New York, we're in Los Angeles, San Francisco, Miami, and Las Vegas – and on September 17th we're coming to Chicago. The Asian food scene and the dining culture is so different from coast to coast. You have places like San Francisco that are so predominantly Asian that you feel like you stepped into Taiwan – then you have places like Miami, which has the smallest Asian population of any major city in America, but yet has a huge love affair with Asian restaurants. In Miami they love the exoticism of places like Hakkasan, Noho, and Mr. Chow. In Miami we do our event on the beach at the Raleigh Hotel, so it's really sexy. We try to fuse it with the regional Latin culture, so we'll pair a ceviche with a sushi dish. And regional specialties often have Asian influences, like Lomo saltado, which is the national dish of Peru. It's essentially a wok-fried dish, definitely influenced by Chinese food culture but regionalized by Latin influences, like the addition of potatoes. Our event is really popular in Miami. We always sell out because there's a huge population interested in Asian food.

What's the most valuable, or surprising, thing you've learned from your experience with LUCKYRICE so far?

I think that right now we are at a really interesting time, when conversation is about cultural collisions and, of course, culinary collisions as well. Asian food is really changing so much, even in the six years I've been involved with it. When I used to tell people I was born in Taiwan, they would say "I love Thailand!" Nobody says that anymore, because people are so obsessed with learning about culture through



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Shizuoka Products Sencha



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JAPANSQUARE shares information about Japan on its official Facebook page.  

* Prices are subject to change according to the currency exchange rate and payment will be made in Japanese yen.

Annual Asia Issue

Unique, diverse and wonderful cultures in Asia are impossible to summarize in a few pages, but here we try to give you a glimpse of such a profound world from various perspectives—food, travel, health, beauty, and fashion

World Heritage Sites in Asia

Introduced here are some of the selected destinations from UNESCO's World Heritage sites located in the East, South and Southeast Asia.

Featured Asian Restaurants

Phoenix Garden / Chai Thai Kitchen /
Lychee House / Noodles Thai Kitchen / Pongsri



Featured Beauty and Health Salons

Bling Lash / Ci Ci Beauty Spa / Corina Beauty Center /
KSS Beauty Spa / Yak Son House

Asian Restaurant Guide

Grocery Guide

MONO-Logue: Hsu's American Cultivated Ginseng

Test Kitchen: Red Curry Fried Rice Served in a Fried Wonton

Kawaii in New York: Asian Fashion Designers

World Heritage Sites in Asia



Far away from the U.S., Asian countries are not the object of a short trip. However, there are diverse cultures, centuries-old histories and unique foods, so if you have extensive vacation time that's the area you want to explore. When planning a trip there, it is a good idea to include UNESCO's World Heritage sites in your itinerary. Here we introduce selected World Heritage sites beyond the Great Wall of China, Taj Mahal and Angkor Wat, located in East, South and Southeast Asia. Selected the locations listed below include cultural (1-6), natural (7-9), and mixed (10) properties.



1 Ancient City of Ping Yao (China)

Full of restaurants, guesthouses, souvenir shops, and traditional events, the Ancient City of Ping Yao has become a popular place to visit for many traveling to China. The construction of the city dates back over 3,000 years, but due to its sound infrastructure and inclusion as a World Heritage site in 1987, the city has been reconstructed extremely well and appears as if it was taken from a history book. The temples, government buildings, and gates are all stunning to behold, but many visitors to Ping Yao find the walls surrounding the city to be



the main attraction. In fact, most foreigners find that getting lost while taking a stroll is one of the best ways to experience the city. The ancient infrastructure can be confusing to navigate, but the walls surrounding the city will ensure that you don't wander off too far. One thing to keep in mind when heading to this ancient city is that there are very few ATMs and banks. Plan to exchange your currency before arriving, because those in Ping Yao prefer the traditional experience of no credit cards.

2 Borobudur Temple Compounds (Indonesia)

The compounds consist of the three temples, Borobudur, Mendut, and Pawon, which are located in a straight line. The main temple among the three, Borobudur, is actually the largest Buddhist temple in the world. It is believed that the construction of Borobudur started as early as the 8th century and was completed around the 9th century. It was used as a Buddhist temple when constructed, but it was abandoned some time between the 10th and 15th centuries. The reasons for this abandonment are still unknown, but Borobudur lay hidden for centuries under volcanic ash and deep jungle. It was re-discovered by Sir Thomas Stamford Raffles, then the British ruler of Java, in the 18th century and later its existence was introduced to the world.

The architectural structure of the Borobudur temple is unique in the way that it is built on a huge hill (about 50 meters high) or a plain, by using the actual landscape. Therefore, there is no interior room in the temple. There is a stupa built in three tiers around the hill, a pyramidal base with five concentric square terraces, the trunk of a cone with three circular platforms and at the top a monumental stupa.



3 Classical Gardens of Suzhou (China)

For anyone looking for relaxing landscaping and breathtaking gardening, the Classical Gardens of Suzhou is a must see while in China. Full of ponds, pavilions, bamboo trees, beautiful stones, and archways, you can walk around for hours. The gardens offer free tours upon entry, as well as musical performances on occasion. Anyone walking through the gardens can tell that it was meticulously designed to portray nature in its most detailed state. Those wishing to visit shouldn't be shy to do so in the off seasons either. The gardens host beautiful autumn trees and quiet winters, and you're more likely to avoid potential crowds.

The region of Suzhou itself is an interesting place to visit, full of winding water ways and stone bridges. There are places for lodging, small delicious restaurants and old style buildings. The mild climate makes it an available destination all year round, and this region has no airport and is mainly accessible by train, giving it a traditionally secluded feel.



Wat Phra Si Suphachulalongkornrajavidyalaya in the Second City of Ayutthaya, Thailand.

Page 580 in 1995

4 Fuji-san (Japan)

Mt. Fuji has become a Japanese symbol known around the world. This highly celebrated peak was designated a 'cultural' (rather than a 'natural') World Heritage Site and registered under the title 'Mt. Fuji: Object of Worship, Wellspring of Art' in 2013. Having been an inspiration to countless poets and writers throughout history Mt. Fuji is still a very popular place to visit. The official climbing season is from July to August, but trails at the bottom of the mountain allow for enjoyable afternoon hikes all year round. The nearby Fuji Five Lakes and Hakone are great places to stay, with many hot springs and that last clear view of Mt. Fuji. Mt. Fuji is a popular vacation spot for all ages, due to its proximity to attractions like Fujiyoshida city's Fuji-Q Highland, a leading amusement park. Those looking for relaxation, excitement, inspiration, or adventure can find it at Mt. Fuji.



Located in the mountains and accessible by bus, a visit to Haeinsa Temple makes a great day trip for anyone visiting Korea and interested in the Buddhist philosophy or Korean heritage. It's an awe inspiring feat of history housed on beautiful Temple grounds. Take a walk, a hike, a lesson, or a museum tour and you'll never forget it.



6 Historic City of Ayutthaya (Thailand)

Many New Yorkers enjoy tasty Thai cuisine, but might not be so familiar with the history of the country. The country has a long history and numerous cultural and architectural heritage sites. The Historic City of Ayutthaya was inscribed as a World Heritage Site in 1992. Ayutthaya is the second Siamese capital founded in 1350, and it governed the area for about 400 years.

Conveniently and strategically located on an island surrounded by three rivers connecting the city to the sea, Ayutthaya flourished as a trading capital. Also, due to its geographical features, it could prevent attack of the city from sea-going warships of other nations, as well as avoid seasonal flooding. There are the prang (sacred towers) and big monasteries which give the city its unique character. Since the dynasty had exchanges with other countries as far away as Europe, we can see foreign influences in the surviving art and architectural ruins.



6 Baeksa Temple Janggyeong Panjeon (Korea)

On beautiful Mt. Gaeosan, in Gyeongseongnam-do Korea, stands the Buddhist Temple of Haeinsa. Known as the last Shwadeu Jewel Monastery it enshrines a collection of 80,000 one-thousand year old printed woodblocks containing the entire Buddhist canon. Those wishing to visit the temple can take both a walking tour and visit the Seonho Museum within the temple. The museum houses a variety of Buddhist artifacts such as the portraits of noteworthy monks, the oldest wooden sculpture in Korea and paintings of the teachings of Buddha. The building housing the woodblocks has proven to be an incredible example of old world preservation technology as the woodblocks are almost completely unwarped. The Temple grounds and all of its contents were deemed a World Her-

7 Ha Long Bay (Vietnam)

Located in the Gulf of Tonkin in the northeastern region of Vietnam, Ha Long Bay is composed of as many as 1,600 islands and islets of a variety of sizes, most of them limestone pillars, rocks. Ha Long means "descending dragon," and the spectacular view of the bay is reminiscent of a coiling dragon's back that is sinking into the ocean. Until a few centuries ago, the bay was a hideout for pirates, and it also functioned as a natural fortress when Mongolia invaded this region. Most of the islands are uninhabited, therefore they are unaffected by humans. At the time of day shifts or weather changes, the sculpture-like rock formation produces magnificent waves with fog, rain and sun shining through.



8 Komodo National Park (Indonesia)

New sighting only in Komodo National Park, the Komodo Lizard (commonly known as the Komodo Dragon) once was found across all of Indonesia and Australia. Located in the Indonesian archipelago, the park is composed of three major islands and numerous smaller ones. Visitors can arrive on the island via a pre-booked tour organization or cruise ship. Since the island was deemed a World Heritage Site in 1991, the island has not been commercialized in any way. There are no stores or facilities, as expected to have a purely outdoor experience for the day. This also means that the only souvenirs likely available will be one's own pictures taken during the walking trails and hikes. Most tourists don't seem to mind that, since there is nowhere else in the world that a Komodo Dragon can be seen or photographed. The park also provides a refuge for many other rare and notable species, such as orange-footed scrub fowls and tinian doves. The rich coral reefs and strong currents of the sea surrounding Komodo National Park also attract many sea turtles, whales, dolphins and dugongs. It's a place to encounter amazing animal species that most people only see in books.



9 Puerto-Princesa Subterranean River National Park (Philippines)

The Philippines is home to some of the coolest underground river and cave systems on the planet. Spanning just over 5,000 acres, the Puerto-Princesa Subterranean River National Park contains over 5 miles of naturally formed limestone karst caves, a multitude of distinctive wildlife and lush forest landscapes. The area represents a significant habitat for biodiversity conservation in East Asia, so it contains a full "mountain-to-sea" ecosystem that does not see much human interference. One of the main attractions in this area is the



underground river boat tour. Small rowboats will take you gently through the winding river caves, surrounding you with caves walls that are millions of years old. The experience boasts breathtaking sights and sounds, as well as a sense of nature's impressiveness. Tourists have also reported the thrill of the national park as being an adventure in itself. Choose from a bicycle drive on the road, walking trail through the jungle, or boat ride through the river to get to your destination. This World Heritage Site is truly a place for adventures.

10 Sichuan Giant Panda Sanctuaries - Wolong, Mt Siguniang and Jinan Mountains (China)

Lovers of furry cute things and the great outdoors have been traveling to the Sichuan Giant Panda Sanctuaries for years. The sanctuaries represent the largest remaining habitat of the giant pandas, which is recognized as a "national treasure" of China and an important global conservation issue. Made up of seven nature reserves and nine scenic parks, the sanctuaries span over 2 million acres of wilderness. Although many visitors come to see the star attraction, the giant panda, the sanctuaries are also home to other globally endangered animals, such as the red panda, snow leopard, clouded leopard, and golden monkey. The area within the sanctuary is considered to be one of the most biologically rich regions in the world. The amount of wildlife and plants present in the sanctuaries, as well as the Panda Museum, make it a great place for several days of hiking or a single day trip.



11 Mount Taishan (China)

When taking a trip to a country as large and spiritual as China, taking a day to travel to Mount Taishan is a must. With 4 routes to the top of the mountain, a visitor has the option of climbing over 6,000 stairs, taking a muleback, or scenic hiking trail. Many visiting the mountain think of it as a natural museum, abounding with cultural relics and networks. The mountain is conveniently located just north of the city of Jinan and south of the provincial capital Jinan, making it accessible from either location.

In ancient times, the first thing a new emperor would do was to climb Mount Taishan and pray to the heavens or their ancestors. It was said that 72 emperors of different dynasties made pilgrimages there. In addition, many poets and literary scholars have also visited the mountain to gain inspiration. The grandiose temples, the numerous stone inscriptions and stone tablets are the best testimonials to these visits. It epitomizes the splendor of Chinese culture and was therefore deemed a World Natural and Cultural Heritage site in 1987.



SPRINGTIME IS FOOD-SHARING SEASON Phoenix Garden

"There's a very distinct cultural difference between the way Asians eat out, and the way non-Asians eat out," says restaurant owner Victor Chu. Most non-Asian food, he explains, is served singly to each person: one plate per diner – very few restaurants serve food family-style. But although he's happy to serve individual plates to parties of two and solo-diners, Chu encourages parties of three or more to experience the Chinese tradition of sharing good food and good times.

"In our philosophy, eating is a communal activity that's meant to be shared by the family unit," he says. In many generations-old Chinese homes, the faces around the table will range from very young to very old. But all approach the meal with the same enthusiasm – and everybody gets in the spirit, gradually offering to serve the person sitting nearest them.

The Spring menu at **Phoenix Garden** is a huge draw for fans of family-style cuisine. The delicacies offered are truly mouthwatering, from steamed flounder to a sautéed veggie medley of lotus root, flowering olives, snow peas, and wood-ear mushrooms.

Sharing food brings people closer. After a long day, busy family members can pause for delicious supperside bonding. It's the same idea as a holiday meal: except these less-formal festivities can be enjoyed much more often than once a year. That's because the head of the household doesn't have to stress over cooking for a crowd – s/he can let a favorite Asian eatery do the hard work!

Something magical happens – call it culinary communion – when everybody at the table eats the same food, especially when this cuisine is pleasantly unfamiliar, something you wouldn't normally have at home. Chu compares the experience to travel: "It's like taking an airline vacation" he concludes. Bon voyage and bon appetit!



2. Phoenix (from top right) food for table with two different soups, dished in a parking lot today prices listed in dollars and cents, with only dining. This staggering spread (left) served with chicken, beef, and pork with chicken, mushrooms, and bamboo shoots. "High five" (left) is a classic plate of cold meat, is to paired with white rice, lettuce, and tomato.



PHOENIX GARDEN

241 E. 40th St. (bet 2nd & 3rd Ave.)
New York, NY 10016
Tel: 212-971-6666/6667
www.phoenixgarden.com
Mon-Sun 11:30 am-10pm

Chai Thai Kitchen

111 Hudson, bet. N. 10th & 11th St., New York, NY 10013
Reservations: 212-971-1111 or 212-971-1112
Reservations: 212-971-1111 or 212-971-1112



The tastes of Northern Thailand are brought together with Thai flavors. Chai Thai Kitchen's signature dish is a spicy noodle salad with chicken, beef, and pork. The kitchen also offers a variety of other dishes, including a spicy chicken salad, a spicy beef salad, and a spicy pork salad. The kitchen is known for its spicy food and its friendly service.

The lighting and stylish environment of **Chai Thai Kitchen** provides an atmosphere and setting right out with friends or family. If you have the will to look away from your delicious meal, you'll have plenty to ponder at Chai Thai Kitchen. Midtown actually expanded its second floor. Now Chai Thai can accommodate a private party up to 60 people.



Lychee House

111 E. 10th St., bet. 2nd & 3rd Ave., New York, NY 10013
Reservations: 212-971-1111 or 212-971-1112
Reservations: 212-971-1111 or 212-971-1112



They show how food can be a common experience. From dining in Beijing to dining in New York, Lychee House is a place where you can enjoy the best of both worlds. The kitchen is known for its spicy food and its friendly service.



Catapulting right into the heart of the city, Lychee House is a place where you can enjoy the best of both worlds. The kitchen is known for its spicy food and its friendly service.



Conveniently located in Midtown East, **Lychee House** offers quality food and fine wine service at reasonable prices. Original cooking and food are also available.

Neodies Thai Kitchen

433 1st Ave., 3rd Fl., New York, NY 10002 | Tel: 212-446-7037 | www.neodies.com
 Sun-Thur: 11:30am-10:30pm, Fri-Sat: 11:30am-11:00pm



Known for their traditional Southern Thai fusion and broad array of ingredients, **Neodies Thai Kitchen** specializes in slow cooking food that delicately balances tastes. One of their many great dishes is the Woodier Sir Geygia Maple film bathed in a Thai red curry paste and caramelized banana with fresh beef tenderloin steaks, bell peppers, and asparagus. All dishes served with a choice of rice noodles or jasmine white rice to make a healthy satisfying dish.

Generations recipes aren't just Neodies with burning noodle plates from around the world, the vibrant and spicy ambience brings friends and customers together in one place for some well deserved conversation.



Pongsri Thai Restaurant

2409 8th St., New York, NY 10014 | Tel: 212-446-7037 | www.pongsri.com
 Mon-Fri: 11:30am-10:30pm



Among approximately 140 varieties of dishes, their classics all time favorites are Tom Yum Goong (spicy and sour soup), Larng (spicy salad), and Green Curry. The award-winning spicy and creamy Green Curry with a choice of chicken, beef, pork, shrimp, salmon or scallops is worth a try. All dishes are made to order here. Don't forget to get Thai iced tea with spicy dishes which can refresh your palate and make it feel much better.

located in the heart of the Theater District in Manhattan, the authentic Thai cuisine restaurant **Pongsri** has several dining rooms and a bar.



Other Asian Restaurant Guide

505 (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10)

505 (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10) (page 10)
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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 48 - MONO of the month

Hsu's American Cultivated Ginseng

Ginseng has been a popular commodity in East Asia for over 5,000 years, but the U.S. only began delving into its benefits and consumption during the 18th century. Furthermore, it was not until the 20th century that ginseng was successfully introduced to U.S. soils for commercial cultivation. Within one hundred years, American ginseng harvesters, such as Hsu's Ginseng Enterprises, Inc. in Wisconsin, have created booming businesses with thousands of loyal customers. The "man root" of Asia has become a new American commodity due to its health benefits and versatility.

The molecular structure of American ginseng has diverged from that of other countries' over the century. American ginseng is an adaptogen that can be used for energy, stress relief, enhancing the immune system, adjusting bodily systems and increasing endurance. An adaptogen acts to normalize body functions by allowing cells to utilize other substances more efficiently and by helping to eliminate toxins from organs. As a result, it is said to alleviate stress.

Since 1924, the Hsu family's dream has been to provide quality American ginseng at a reasonable price for people throughout the world. In 1936, Hsu's Ginseng became the first Chinese ginseng grower in Marathon County, where the corporation was originally founded as a mail order business. It has since become an international enterprise with six branch offices in North America, international subsidiaries in Hong Kong and Taiwan, and three joint ventures in China. Their success can be attributed to the multitude of ginseng products that they offer online and in stores.

Common ginseng products include teas, lozenges, pills, powders, and raw slices of the

root. Those looking online or in health and beauty stores may also find skin creams made with ginseng, but this is a fairly new segment for ginseng. Capsules are one of the most popular and convenient ways to use ginseng. Powder can be used for baking, cooking, or steeping as a tea. Many people enjoy sucking on the whole root similar to eating a carrot, while others prefer doing it for an easy bite-sized treat.

Ginseng can be an oft-forgotten ally, but it can also be sliced easily after being warmed in the oven or microwave for a brief moment (alternatively, it can be purchased already sliced). American ginseng tea bags are one of the most popular and versatile ginseng products outside of eating it raw. Prepared as a tea it can be served hot or cold and sweetened with honey. It is also excellent for use in daily cooking. Cut open a tea bag or powder packet and add it to soups, broths, stir fries and more.

While choosing some commercial products may be as easy as reading the label, choosing good dried ginseng root at a food store takes a bit of know-how. Use any organic grocery store. A strong smell will indicate the freshness and strength of the root's taste, rather than its size or shape. The shape of ginseng root is decided by the density of the soil that it was grown in, while the size is normally decided by its age. The health benefits and taste should be the same regardless though, so choosing good ginseng really isn't that hard as long as you choose ginseng from Wisconsin, USA.

Hsu's Ginseng Enterprises, Inc.
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731.1.482-4735-1317
www.husginseng.com/en/



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Ginseng plants are beautiful to look at. When we use the roots which are less colorful.



The appearance of the ginseng can clearly identify that of a Chinese root, with only one 8-10cm long root.



Teas and lozenges are two popular ways that ginseng is incorporated into meals. (You can even be added to broth).





Chopsticks NY's Test Kitchen Vol. 11

In this annual Ann issue, Mr. Hideyuki Okayama, owner and chef of Hakata Hot Pot creates a unique Asian fusion dish using a Thai staple ingredient, red curry paste.

*Courtesy of Department of International Trade Promotion, Ministry of Commerce, Thailand (www.thai.go.th), and Thai Trade Center New York (www.thaitradecenter.com)



Red Curry Fried Rice Served in a Fried Wonton By Hideyuki Okayama

"Red curry paste has quite a strong flavor, but when it is blended with coconut milk and chicken soup, it creates a beautiful umami with a kick. When I created this dish, I imagined eating chips with curry rice. The three parts to this recipe: red curry, wonton chips and fried rice, make the all in one ultimate Asian fusion."

—Hideyuki Okayama

Red Curry Fried Rice Served on a Fried Wonton

Ingredients Serves 2-3 people

Wonton Gyoza:

1 sheet wonton 1 Vegetable oil for deep-frying

Red Curry Sauce

2 tbsp red curry paste 1 can coconut milk (5 G & C)
5-6 oz chicken soup 1/2 tsp garlic, grated
1/2 tsp ginger, grated 1/2 onion, cubed
1/4 carrot, cubed 1 small potato, cubed
Vegetable oil for stir-frying



Fried Rice

1 cup cooked rice 1 egg 1/2 tsp favorite toppings (Carrots and onion, etc.)
Salt, pepper and soy sauce for seasoning

(Directions)

- Place a wonton sheet on a table to make a bowl shape.
- Deep-fry the wonton. Wonton easily comes up to the top of the oil, so make sure to keep pressing the wonton onto the table to make the bowl shape.
- Stir fry garlic, ginger, onion, carrot and potato.
- Once they are done, add coconut milk and chicken soup. Bring to a boil.
- Add red curry paste and mix well. Set aside. Keep warm.
- Cook fried rice. Stir fry your favorite toppings and eggs. Add cooked rice and season with salt, pepper and soy sauce.
- Assemble the three components. Spread red curry sauce on a plate. Place fried rice in a wonton bowl. Arrange fried rice filled wonton bowl on top of the red curry sauce.



Hideyuki Okayama

Restaurant Owner/ Chef
Hideyuki Okayama has created and operated restaurant businesses at the East Village since the 1980s. In the past he franchised several hot pot restaurants, Japanese cuisine. His most recent project is Hakata Hot Pot, serving authentic hot pot in the Hakata region style.



Hakata Hot Pot

Hakata Hot Pot is a new restaurant in the East Village keeping up with the steadily popularizing dish of hot pot. Hakata Hot Pot offers specialty items like Misohuwa hot pot, a dish that became popular in Hakata, Japan in the 1920s, and their hot collagen beef bone and chicken broth as a main ingredient (slow in simmer and high in protein). Among the menu are an array of other interesting hot pot choices such as Quornmycel, Customer's best great service and an intimate environment (large space will need to make reservations). Good for both lunch breaks and dinner outings. Hakata Hot Pot has got the right Place, Warm and appetizing to satisfy a hungry customer.

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It is difficult to determine the freshness because they always look fresh.

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KSS has been a well-known spa dedicated to customers for over 23 years, conveniently located between Soho, Little Italy and Chinatown. All of our aestheticians are well-trained and experienced. I have over 35 years of experience in the industry. Some of my specialties (also popular amongst the salon's services) are permanent make-up, male removal, eyelash perming and extensions, lymphatic drainage, and skin care treatments. We are your all-in-one resource for a beautiful new you! As a special promotion for Chopsticks NY readers, the first 20 customers to mention this article will receive a free gift from KSS.



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CHOPSTICKS NY

KAWAII in New York

By Julie Szabo

Fashion is the ultimate expression of kawaii, because nothing is cuter or cooler than a glamorous outfit that makes its wearer feel pretty! These days, threads of Asian heritage are woven into the fabric of the world's most stylish labels. The designer in charge at the famous French fashion house Balenciaga is an Asian-American, Alexander Wang, meanwhile, at Tod's, a well-known Italian brand, the Creative Director for fashion and accessories is Derek Lam, who's also Asian-American. Meet the leading Asian lights in fashion, all based here in NYC.

Prabal Gurung, born in Nepal, is known for gorgeous evening wear that combines old-school elegance with futuristic cuts and innovative fabric combinations. These look super-glamorous on sexy women of any age. Especially chic is his also-a-student, totally twirly-first century take on the burlesque. www.prabalgurung.com



Jessica Lee is a native Brazilian of Korean heritage who creates clothing that is sold at Japan's Isetan and Hong Kong's Joyce. But her New York customers love watching Lee's charming Bedford Street atelier, and consulting her on custom designs — especially when they have wedding bells, for her bridal gowns are lovely and her hand-tailored shirts are perfection. www.jessicalee.com

Bibhu Mohapatra, a favorite of First Lady Michelle Obama, was born in India. Mohapatra shows his collections in Manhattan, during Mercedes-Benz Fashion Week — and in Mumbai during Lakme Fashion Week. Proud of his heritage, he created a collection to spotlight the artistry of traditional weavers in his Indian home state of Orissa. www.bibhu.com



Thakoon Panichgul hails from Thailand's Nakhon Phanom Province, and ran to studios after getting a nod from Anna Wintour in "The September Issue" — the 2009 documentary about Vogue magazine. Fans of his pretty prints include Sarah Jessica Parker and Michelle Obama. www.thakoon.com

Sacai were one of the most talked-about shows at last month's Paris Fashion Week. It's the fashion label of Japanese designer Chitose Abe, who has developed a worldwide cult following for combining wackydits and fabrics and textures in one unexpectedly chic garment, a fine example is this masculine, military-inspired coat with ultra-girly blue lace accents. www.sacai.jp



Julie Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a fashion design column for *Southland Times*.

Illustration by Kazuo Arai

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Shop Chicks

The following is a list of shops where you can buy Japanese goods, apparel and art.

➔ Click on website in www.shopchicks.com to learn more or call before you pick up.

FASHION

Upper West 140 Columbus Ave. (at 75th St.) 212-694-4015	Girl's Kitsu*	Clothing
Upper East 719 B'way, bet. Madison & Stuyvesant 212-224-6846	R by Ryeon	Clothing
Upper East 210 Madison Ave. bet. 75th & 82nd St. 212-694-4015	Sango Accessories	Accessories
Upper East 120 Madison Ave. (at 75th St.) 212-694-4015	SEGO NECKWEAR	Accessories
Midtown West 38 W. 38th St. (bet. 34th & 40th St.) 212-468-4252	UNIQLO	Clothing
Midtown West 687 Madison Ave. (at 67th St.) 212-468-4252	UNIQLO	Clothing
Midtown East 100 St. Ave. (at Bloomberg)	Miki Pousse	Clothing

Midtown East 300 Madison Ave. (at 65th St.) 212-694-4015	Zero Modification	Accessories
Chelsea 204 Madison St. (bet. 23rd & 25th St.) 212-266-0223	Jeekio Yoshioka	Clothing
Greenwich 204 Madison Ave. bet. 25th & 26th St. 212-694-4015	Brooklyn's New York	Accessories
Upper West 120 Columbus Ave. bet. 75th & 82nd St. 212-694-4015	Yonaka	Clothing
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	ANGUSY	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Local Clothing	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Francis Field*	Clothing

East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Tokyo Joe	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Girl's Kitsu Tribeca	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Miki Pousse	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Archi	Accessories

East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Brooklyn's New York*	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Facial Index	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Kanji's Closet	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Miki Music	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	R by Ryeon	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	UNIQLO	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Yuki's Yessamono	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Brooklyn's New York*	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Miki Pousse	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	UNIQLO	Clothing

J-POP CULTURE

Upper East
120 Madison Ave. (at 75th St.)
212-694-4015

Elisa's Gift Shop

A Japanese discount goods store specializing in anime, manga, and Japanese pop culture. The store carries a wide range of anime merchandise, including action figures, plush toys, and more. The store also carries a wide range of Japanese pop culture merchandise, including anime, manga, and Japanese pop culture.

Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Rock On*	Music
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Kanji's Bookstore	Books
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Midnight USA	Books
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Midnight Cinema*	Music
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	UNIQLO	Clothing
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Midnight Cinema*	Music
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Midnight Cinema*	Music
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Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Midnight Cinema*	Music

East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	St. Mark's Cinema	Cinema
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Servicio Mart	Food
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Tog Tokyo*	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Video Games New York*	Clothing
East Village 301 E. 34th St. (bet. 3rd & 4th Ave.) 212-694-4015	Video Games New York*	Clothing
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TRADITIONAL

Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Minamoto Kiyomasa*	Clothing
Midtown West 420 E. 34th St. (bet. 4th & 5th Ave.) 212-694-4015	Minamoto Kiyomasa*	Clothing
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OTHER

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All Things New from Stores, Products to Events

CAFE

Quality Comes First in This New Matcha Café

With a unique better-taste and tremendous health benefits, matcha is now steadily infiltrating New York's café scene. Matcha is a high quality powdered green tea infused in tea ceremonies, but the recent matcha being goes beyond the authentic usage.

A new Japanese-owned take-out café in Alphabet City, Matcha Café WABE, offers authentic, customary style matcha in a casual setting. When they take an order, their well-trained staff goes about whisking matcha, just like in a tea ceremony. But unlike tradition, in this small café there is no way to get nervous about manners. Since it opened last December, WABE has gradually attracted neighborhood crowds who appreciate "quality", which is exactly what this café depicts. They also serve hand-drip coffees using beans exclusively provided by SGPRM COFFEE ROASTERS. The coffees that WABE uses are meticulously designed to produce full-bodied yet mild flavors that are popular in Japan. "Quality comes first in WABE", says Mr. Ken Mitani, co-owner of this café, who is a long-time sweets lover. Naturally, this café's original sweets are mouthwatering and a great accompaniment with their drinks.

Matcha Café WABE | 220 E. 45 St., 2nd Floor, Avenue A & B, New York, NY 10003



Always happy and energetic baristas staff at WABE serve you quality drinks and treats.

Hand-blended coffee is their signature, but for those in a hurry, they also have quick, machine-made coffees.

WABE's matcha comes from Utopia and Shikoku, major sources of quality matcha green tea. Super! Special events are introduced occasionally in WABE. Featured is Japanese traditional group events featuring cherry blossom flower festival.

SHOP/PRODUCT

Discovering the Ultimate Sleep of Your Dreams

What would you do for the perfect night's sleep? Thanks to an innovative Japanese technology all you have to do is visit the new "airwave" store in SoHo, a place where the dream of great rest is well within reach.

The airwave is a mattress topper that enhances every surface it touches. Put it on your bed, the floor, or even a lumpy patch of grass in the park and you are guaranteed to have a more restful experience. Created by Matsuba Industries, the secret to airwave is its construction. Unlike traditional mattresses and covers, the airwave is 80% air. It is a woven structure of resin fibers that allows moisture and the extreme temperatures of normal sleep to dissipate without disturbing the sleeper. Rather than holding you in place, airwave supports your natural movements, making comfort easy. While it has just become available in U.S. stores, airwave has gained considerable fame worldwide, including six Sochi Olympic national teams, the Four Seasons Hotel and Japan Airlines.

If endorsements from the best aren't enough, the new SoHo store allows customers to experience airwave on their own. Simply call for an appointment and you'll be treated to a 30-minute nap in their comfy sleep room. From seat cushions, pillows, mattresses and even portable pads, airwave will help you achieve the sleep you've always dreamt about.



Airwave is durable and easy to clean. Simply place the topper in the earth, under the mattress and airwave products will perform like new for approximately ten years. The airwave is made of a structure of woven resin fibers that allows for a constant transference of air and strong support of the body all at once.



Restful that goes themselves is excellent sleep airwave technology is for their guests who really sleep.



All the airwave storehouse in SoHo, you can not only check out all lineups but also experience the benefits.

Airwave | 105 Broome St., 2nd Floor, SoHo, New York, NY 10013 | www.airwave.com



BEAUTY/SHOP

Salon Turned Lifestyle Destination

back of your original intention to visit as you glide into its airy, light-streaming interior of all white and pale woods.

Perhaps you had indeed initially come to the recently relocated Salon to get a Spring / Summer 2015 cut done, newly-style cut with the owner Aki, who does that "easy, natural beauty" thing to exquisite perfection. Although the customizable aromatherapy shampoo and relaxing massage-style wash is worth coming for even on its own.

Receiving a one-of-a-kind present for your sister who adores delicate jewelry and locally handmade candles, is also a good reason to stop by too. So is choosing that stand-out house warming gift from the wooden shelves laid with nature-based, handcrafted pottery, wooden utensils, and other kitchen goods—a new trend of local under Aki's holistic lifestyle concept.

Come May, KRASI will be giving nearby residents and workers another excuse to stop by every day with Duffin at KRASI, the street-facing espresso bar with light bites, opening next to the Shop and Salon. No matter the initial reason, Aki explained, "It is the overall feeling, sense of community at comfort, and of a happy, fun-loving lifestyle, that I want to offer each of our customers."

Under KRASI's cozy-beautiful umbrella, you'll be coming for all three.



The sleek staff bar is welcoming and has built-in the necessity of salon room.



Warm, beautiful and eco-friendly pieces by local artists.



Aki's vision for KRASI is to offer an art display.

Photo: Kristin L. Smith

Commune at Krasi: 455 Portland St., Brooklyn, NY 11212 | TEL: 718-264-8133

DRINK

KURAMITSU: Junmai Daiginjo Made from Unique Rice

Kikasa Sake Co., Ltd., a 130-year old sake brewery in Niigata Prefecture, is well known for its canned sake (sagradassai) sake with a gold label and an impressive Japanese logo in the U.S. market. They have recently released Junmai Daiginjo KURAMITSU, a sake that pulls out the full flavor of locally grown Uonuma Koshihikari rice.

Niigata Prefecture produces high quality rice, mainly for eating. Koshihikari grown in this region is one of the most prestigious rice varieties based on its quality. Kikasa succeeded in crafting exquisite junmai daiginjo class sake by using this highly regarded rice harvested in Niigata's Uonuma City. Usually rice for eating has smaller grain than rice for making sake, which makes it not really cost effective to use this rice for sake brewing. However the brewery uses Uonuma Koshihikari 100%, which means it is polished slowly over 6 days until the rice size has been inflated down to 23%. The result is an elegant and flavorful sake with a touch of sweetness from the Uonuma Koshihikari rice.

To enjoy the beautiful taste of Kikasa KURAMITSU, it's recommended that you drink it chilled. If you drink it at room temperature, you'll find it to be a little sweeter. It complements cream cheese and seafood oysters, but it also goes great with aged beef, sushi and sashimi.

Kikasa Sake Co., Ltd. www.kikasa-sake.com/en/brand/



BEAUTY

ReFa S CARAT: Roll Your Skin with Microcurrent

The new ReFa S CARAT has all the benefits of ReFa products, but with acute precision meant for delicate facial features. Utilizing solar energy through its paired, the ReFa S CARAT creates microcurrent that uniquely massage deep within your skin. The spherical rollers help stimulate blood flow and improve circulation, while the platinum coated rollers allow for a smooth kneading motion. Eyes, cheeks, forehead, eyebrows, nose, and lips are all small areas that undergo daily stress. The new look of ReFa S CARAT highlights amazing pinpoint accuracy when rolling and massaging over the face.

The sleek design also makes it perfect for taking on the go. Since ReFa S CARAT is water resistant, you can apply your own favorite lotion or serum before rolling, just wipe off to keep the roller clean after everyday facial massage. Simply changing the angle of the ReFa S CARAT rollers, you can control the intensity of your massage and the area of its use. The ReFa S CARAT always leaves you feeling rejuvenated and beautiful.



Onesies USA www.onesiesusa.com | TEL: 888-855-9595

Green Tea Production in Japan



Major Tea Production Regions



1. Shizuoka Prefecture	33,488 tons
2. Kagoshima Prefecture	25,800 tons
3. Mie Prefecture	7,740 tons
4. Miyazaki Prefecture	4,080 tons
5. Kyoto Prefecture	3,170 tons

Source: Ministry of Agriculture and Forestry, 2010

Enjoyed every day in every household, green tea could be called the national drink of Japan. Unlike fully oxidized black tea and partially oxidized Chinese tea, the green tea drunk in Japan has a fresher aroma and taste. Tea trees are commercially grown all the way from Okinawa in the south to Akita in the north. A mild climate and a certain amount of precipitation are necessary to grow tea trees, so most of the tea production regions are located in the southern part of Japan. Here are the major tea production regions and their features.

Shizuoka Prefecture

Facing the Pacific Ocean, Shizuoka Prefecture boasts a mild climate all year round. Tea trees are cultivated throughout the region, which produces almost 40% of all the tea in Japan.

Kagoshima Prefecture

Located in the southwestern part of the island of Kyushu, this prefecture has warm weather and vast, flat lands. Farmers make the most of those features to cultivate tea trees, and they have mechanized much of the harvesting process to increase efficiency. The Kagoshima region has the earliest harvest of the year

because of its geographical advantages and its production is increasing each year.

Mie Prefecture

Like Shizuoka, this prefecture faces the Pacific Ocean and has a mild climate. Its harvesting time, however, is a little later than that of other regions. Mie is known for its high-quality kabuse-cha* and is the leading producer in Japan of this particular type of tea.

*Kabuse-cha is cultivated using a unique method in which the tea trees are screened from the sun three to ten days prior to the harvest. This results in the final product having more theanine, which is a source of umami.

Miyazaki Prefecture

Adjacent to Kagoshima and enjoying mild weather, Miyazaki also harvests its tea leaves earlier than other regions. Although this is the seventh-largest area of tea production in Japan, its crop is the fourth largest. A wide variety of tea—from sencha and gyokuro to bancha—grows in this region, whose production of tea continues to increase. Miyazaki tea is known to have a round and full-bodied taste.

Kyoto Prefecture

It is believed that tea has been cultivated in this area since the twelfth century. Tea trees are grown mainly in the southern region of the prefecture, in towns such as Uji, Wazuka, and Kimasino. Uji-cha is known as a prestigious quality tea throughout the world. Since the area is traditionally related to the culture of the nobility, which consumed matcha during tea ceremonies, this region produces more sencha (tea leaves that are made into matcha) than other regions.

Other Notable Tea Production Areas

Sayama in Saitama Prefecture

Known as one of the three best types of green tea (along with Shizuoka-cha and Uji-cha), Sayama-cha is produced in the western part of Saitama Prefecture. The temperature is relatively low for tea cultivation, and Sayama-cha tends to have thick leaves and is naturally rich and full-bodied in taste.

Yame in Fukuoka Prefecture

Yame-cha is produced mainly in Yame and Chikugo on the Chikugo Plain. The high soil quality of the plain makes Yame-cha rich and sweet. The top of the region blocks direct sunlight without using the screens that are used for higher-quality teas and makes Yame-cha naturally unamami-uchi.

Tencha: Tea for Matcha

Tencha tea leaves are used for making matcha (drinks other than green tea leaves which are steeped in water and then removed; matcha powdered tea is created by steaming ground tea leaves into water with a whisk). Since the entire tea leaf is consumed, the quality of the leaf must be really high. During the growing period, tencha is covered with screens at least 20 days prior to its harvest, shielding it from direct sunlight. After being harvested, tencha is steamed and dried in a special furnace, but unlike other types of tea, it is not oxidized. Carefully cultivated and processed, tencha is ground into matcha (powder). The top production region is Kyoto, followed by Aichi and Shizuoka Prefectures.



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That little girl is standing in an organic tea field. When she was born, her dad was diagnosed with cancer. She is now 13, and... he is still with us!



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SPRING IS THE SEASON FOR SHINCHA



Spring is upon us, with thoughts turning to warm weather, buds in bloom and new greenery in Japan this is the season of *shincha*, the year's first harvest of green tea leaves. Like Japan's sakura (cherry blossom) front where peak blooming period is determined by location, *shincha* is harvested in various parts of the country at different times. The earliest shoots can be gathered in Kagoshima on the southern island of Kyushu at the end of April. Next comes the famous tea-producing region of Shizuoka on Honshu, where *shincha* is harvested from mid to late April. Finally, *shincha* in the southern part of Kyoto called Uji is ready in early May.

The famous Kyoto tea company Ippodo has a store in Midtown Manhattan, and its *shincha* is exclusively supplied from Uji. According to Ippodo Tea Consultant Richard Kato, what makes *shincha* special is its sweetness, umami and fragrance. There are variations based on the tea-producing region, but even *shincha* from the same region will never be the same from year to year, let alone from year to year. The way you prepare tea can help bring out its taste, so I set out to learn from the tea master how to maximize *shincha*'s potential.

It makes sense that it is prepared with the utmost care. Mr. Kato showed me how two heaping tablespoons of tea leaves (about 10 grams) should be added to the teapot, with water separately being brought to boil. Near the boiling water should be poured into three empty tea-cups, which allows the water temperature to drop by about 10°C. The water should then be transferred to the teapot, which will cool it even further to around 80°C, which is optimal for *shincha*.

The leaves should steep for 40 seconds before being poured into the teacups a little at a time, in turn, which went against my natural tendency to fill up one cup completely before moving onto another. Mr. Kato said that tea is literally good to the last drop: shaking the teapot evenly into all three cups until nothing was left. We completed the cups I had poured and those of Mr. Kato, and his were a lighter green. He explained that color, density and taste vary based on the points, and sun enough our respective teas were distinctly different but delicious in their own right.

—Reported by Stacy Smith



The *shincha* preparation process: Large by pulling two heaping tablespoons of tea leaves (about 10 grams) into the teapot, while boiling water in the kettle.



Heat the boiling water, a poured into three cups, which allows the water temperature to drop by about 10°C, and then transferred back to the teapot to cool further.



Thanks to Mr. Kato, I was able to brew proper tea preparation. The trick is to pour it little into each cup in turn before filling them up.



Ippodo sources its *shincha* exclusively from Uji, which has years in early May. The year's *shincha* will be available at the store by mid-May and *shincha* workshops will be held.

Ippodo Tea, New York
170 E. 58th St., New York, NY 10015 | TEL: 212-393-6625
www.ippodo-tea.co.jp/en/ny/ny.html

The drinking of *shincha* is an annual ritual that is said to ensure one's health for the whole year, so

Reservations for shinchu tea!

Only a limited supply available!

新茶



Make your reservation
to ensure you enjoy
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Made exclusively from the year's
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tea is available for a limited time only,
from around early May to the end of
June.

This seasonal tea possesses a delicious,
fresh taste, but only a limited supply is
produced.

So we recommend that you reserve your
shinchu to ensure that you'll be able to
enjoy this special seasonal tea.

Special Price

Reservation entitles you
to purchase shinchu
at a special reduced price



	Special price	Regular price
100 g bag	\$30.00	\$35.00
Medium can	\$45.00	\$54.00
Large can	\$60.00	\$76.00

Reservation details

1. How to make your reservation

Visit our Ippodo New York store
or call (212) 370-0809

2. Reservations accepted

April 1 to April 30

3. Location of pick-up

Ippodo New York Store (Deliveries not available)

4. Tea becomes available for pick-up

When product goes on sale, which is
expected to be around May 10. (May vary
depending on the weather.)

* Please note that the bag leaves used to make
shinchu are still being collected, and aren't
scheduled to be picked until the beginning of May.

5. Payment method

Cash or credit card at time of pick-up



IPPODO TEA

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Japanese Wagyu Made Food Professionals' Hearts Melt



On February 18th in New York City, Japan Livestock Industry Association (JLIA) hosted a Japanese Wagyu Beef seminar. The goal of this event was to familiarize New York food professionals with this uniquely Japanese protein source, which is very different from any other type of beef – and, many believe, far superior to every other type of beef. Japanese Wagyu Beef is a delicacy known throughout the world for its sweet flavor and melt-in-the-mouth texture – even foodies who have never tasted genuine Japanese Wagyu, have heard of its reputation for unparalleled excellence.

What is 'Wagyu'?

We mean harmony in Japanese, and Wagyu Beef is said to be in harmony with the Japanese climate. Wagyu cattle are strikingly beautiful animals, solid black in color from head to toe. Growing from small calves into large, muscular adults, these gentle creatures provide meat that is internationally famous for its taste and tenderness. Other places in the world try to imitate the Japanese Wagyu husbandry tradition – such as “American Wagyu beef,” which comes from imported calves raised in America. But only cows born and raised in Japan qualify as genuine Japanese Wagyu cattle – and only the meat from these cows may carry the Japanese Wagyu Beef logo.



For the first three months of life, each Japanese Wagyu calf is free to roam and graze on grass and hay, to develop a strong digestive system and healthy appetite. The animals are not fed growth hormones. Between the age of 9 and 10 months, the calves are auctioned to breeding farms, at which point each animal is issued a pedigree registration certificate. On the farm, the cows are fed a fattening diet, protected and confined to prevent over-developing muscles or sinews that might toughen their flesh. Japanese Wagyu cattle are massaged every day, to improve their circulation and to balance out the subcutaneous fat (the fatty tissue under the skin), so that it is evenly distributed – this produces the “marbling” for which Japanese Wagyu beef is famous.



“Stable to Table” – Wagyu’s Journey From Farm to Restaurant



As guests entered The Krano Hotel's conference room to join the event, they were able to learn about Wagyu by viewing a large electronic picket of published materials, and watching a highly informative slide show that told the story of Japanese Wagyu.

Beef “from stable to table.” Nearby, cradled in a large tray of ice, were displayed two large, vacuum-packaged cuts of Japanese Wagyu Beef – a Strip Loin and a Ribeye Roll. There was also an illuminating display of photographs showing different traditional ways diners may enjoy the cooked meat, as steak or roast beef, or Sukiyaki or Hobo-yaki (grilled on the top of a Japanese hibachi).

After everyone was seated, Mr. Nishio Toshiaki of Japan Livestock Industry Association welcomed the attendees, his colleagues in the food industry, and delivered a short lecture on Japanese Wagyu Beef. As the acting secretary of the Japan Wagyu Beef Export Promotion Committee, he is widely recognized as the expert on this topic.

The Wagyu Beef logo on the package is one sure way to recognize this meat. Of course, there are other characteristics that set it apart: those who have seen and tasted Wagyu – raw and cooked – will immediately recognize the meat's soft, smooth texture and red-and-white marbled pattern, as well as its unique aroma and flavor. Mr. Toshiaki cited an interesting statistic: As of February 1, 2014, the total number of cattle in Japan was about 2.5 million; the total number of Wagyu cattle was about 1.5 million. It is a rare breed.

The white in the marbled pattern is, of course, the fat, a key feature that makes this meat so special. Wagyu fat has a very low melting point and sweet flavor. While cooking, Wagyu produces a rich, sweet smell that many compare to coconut. The fat is equally as proud as the meat, sometimes sold separately as tallow: it is unsaturated and high in oleic acid; the fatty acid that also occurs naturally in vegetable oils, such as extra virgin olive oil. Wagyu fat is the result of very careful planning on the part of the cattle raisers, whose farms are small, so that close watch can be kept over the cows at all times, to ensure strict standards of hygiene and quality control. Records are kept on each cow, according to rules set by the Ministry of Agriculture, Forestry and Fisheries. What's more, each animal is “nose printed” – the skin of every cow's nose has unique markings individual to that animal, just like a person's finger print. Each cow is also given a 13-digit identification number.

As Mr. Toshiaki emphasized during his opening remarks, genuine Japanese Wagyu Beef must be born and raised only in Japan. The detailed registration

system ensures that every cut of Japanese Wagyu beef will be traceable to the farm where the cow it came from was raised. Key details of each Wagyu cow's life are precisely recorded, from place of birth to date of slaughter. This information is easily accessed simply by entering the animal's registration number on the website, <https://www.id.nhk.go.jp/english/index.html>. Japan's 15-step grading system (from categories of 3 grades for yield and 5 grades for meat quality) guarantees that meat with the Japanese Wagyu Beef logo delivers consistent quality. Japan is the only country in the world that subjects its beef to such an elaborate grade assessment. "The critical beef grading system is a tool to be proud of," Mr. Tachikawa said. "Ten percent of Wagyu is graded A5, the highest grade, 40 percent is graded A4. The remaining 50 percent is graded A3. A typical high grade of Wagyu is A5, BMS 7. BMS stands for Beef Marbling Score. This is the grade of meat the seminar's attendees were treated to."

Efficient, Delicious Ways to Prepare and Cook Japanese Wagyu Beef

Next, Mr. Kazuo Eguchi, master butcher and designated demonstrator, showed the most efficient and aesthetic ways to prepare cuts of Wagyu for different dishes. First, the Strip Loin was placed on the cutting board, fat side up, to remove the thick outer layer of fat. The chef demonstrated how to cut it by hand. Like a hot knife through butter, Mr. Eguchi's blade first carefully carved away layers of fat into thin strips, which were then passed around on a plate for attendees to smell and touch. As the Wagyu fat began to melt at room temperature, the strips appeared translucent, resembling slices of toro (marbled fat). Mr. Eguchi then sliced the marbled meat into steaks, after the attendees get a closer look at the steaks, the meat was taken to the kitchen next door for grilling. Soon, the scent of grilled Wagyu beef filled the conference room.



The next cut of Wagyu beef was the Ribeye. It was cut carefully placed on a special Nishimura brand meat slicer—a gleaming, stainless-steel machine weighing 110 pounds,

which the seminar's organizers aptly arranged, "because I'm used to it," Mr. Eguchi explained. He then demonstrated how to cut Wagyu into slices suitable

for Sukiyaki. The meat, Sukiyaki meat ranges between 1.2 to 2 millimeters thin, but 1.5 is preferable for Wagyu beef. The chef held up several slices to show how each one

has a "front" and a "back" side—the front emerges from the slicer back down, and should be flipped over to display the marbling in the meat most aesthetically. This is especially important in a yakitori BBQ setting, where customers are

presented with a platter of raw meat that should look as appetizing as possible (for yakitori). Mr. Eguchi recommends slicing the Wagyu a bit more thickly, 2.5 millimeters. For shabu-shabu, meanwhile, he suggests slicing Wagyu to a thickness of just 1 millimeter. Platters of the sliced Wagyu were passed around, so everyone in attendance could get a closer look at how the meat resembled shiny, marble-patterned fabric. Then the sliced meat was transferred to the cooks in charge of making the sukiyaki. The thinly-sliced Wagyu was gently seared with carrots, cabbage, and scallions, then kept warm until ready to serve.

Finally, Mr. Eguchi expertly sliced the remaining Wagyu by hand, cutting it into small rectangles, 8 millimeters thick—these were passed on to the kitchen for grilling, and later emerged as a special treat for the attendees. Served on little, round hamburger buns, each paired with a toothpick, these mini-sandwiches were served with Grey Poupon Dijon mustard, as an international option for all-American "sliders," somewhat reminiscent of the iconic Philly cheesesteak.

The Pros Taste Wagyu, Sharing Feedback and Creative Ideas

All the attendees eagerly tasted the steak, the sukiyaki, and the sliders, and were very enthusiastic about all three. The steak and the sliders both appeared to be grilled most effectively, and the attendees were especially impressed at the remarkable tenderness of the thinly-sliced Wagyu, which required no knife and could easily have been enjoyed with a spoon. Even after searing and basting were used ready to serve, the Wagyu in the sukiyaki did not have a hint of dryness, and the broth was extraordinarily rich, a result of the month's high fat content.

Jack Serrano, owner of Engen Steakhouse, was impressed with the event overall. "It's this, it's that, it's everything," he remarked, because the food is unbelievable and it's great to learn about the history of the cows and how to prepare the meat. "At our restaurant we've offered Wagyu from Japan for four months now and it's been such a great learning experience. The best thing? When a customer asks us, 'Is it really Japanese?' we can say, 'Of course! I can bring you the proof'—we can show them the cows' heads!"



Jack Serrano, owner of Engen Steakhouse

Among the chefs in attendance was Adam Langille of David Burke's Hotick, who pointed out that

Wagyu "has an excellent subtle feel—it's incredibly tender" and traces its lineage of Piacenza. "The seminar was really interesting and informative," Raccavitch said. "The cutting demonstration was great. Of course, the taste of the Wagyu is phenomenal." He looks forward to using Wagyu in his signature Italian cuisine. "Maybe as a carpaccio-type raw preparation."



Adam Langille, chef of David Burke's Hotick



Raccavitch



Raccavitch

The world-famous meat of the Japanese Wagyu cattle might even have potential to acquire a French accent. "We want to see if we can add some Wagyu in the cuisine of France," said Chef David Isidore of Madison Brasserie, who is also VP of Madison Caravan de France, a group whose goal is to preserve and spread the French culinary arts. "There will be an issue, I guess, but the quality is fantastic!" Isidore added. "Wagyu has the texture of fat support, but with much more taste."

Japanese Restaurant Review

Yuka Japanese Restaurant
Ninja New York
BentOn Cafe

Listings

Japanese Restaurant

Yuka Japanese Restaurant

1507 2nd Ave. (bet. 98th & 81st St.) New York, NY 10029
TEL: 212 722 9876 | www.yukarest.com
Mon-Thurs 5-11 pm Fri-Sat 12-11:30 pm Sun 12-11 pm

With over 25 years experience, Upper East Side mainstay, Yuka, has perfected the recipe for longevity in a city that craves the next best thing. Their success begins with a wooden sushi bar manned by three enterprising chefs. Do not let these fun-loving characters fool you: each has trained in Japan and the U.S. for over twenty years. Yuka is famous for its All-You-Can-Eat sushi special. For \$22.95 guests can sample from over fifty items including ahi and railly. Portobos are so big that you cannot eat them all in one bite. "We provide a great value, but our business wouldn't survive without high quality fish," co-owner said. Here salmon is king. Scottish salmon is soft, fatty fish is shaved/sliced (as in the Salmon Superior Sashimi) and the lightly grilled Salmon Tatake. People come from Queens, New Jersey and all over Manhattan for Yuka's unique blend of quality, value and customer service. If that's not enough, they are one of the very few restaurants in New York City that carry the sought-after Ahihi draft beer.



Filled with seasonal fish, your eyes will burst from the colors of the Deluxe Sashimi Platter and your stomach will soon be full with its two portions of sushi and tempura roll all for only \$26. Add a bottle of sake for a satisfying combination.



A classic decor reminds diners of a time when sushi was new to New York.



The All-You-Can-Eat Special is one of the restaurant's top sellers for good reason. Cook cucumber and fatty toro/sake sashimi with fresh tuna, salmon and pickled onion. Tasting classic American sushi from here is one bite.



This spicy tuna is moist and tangy from the fresh light tuna.

3 Best Sellers

• All-You-Can-Eat Special	\$22.95
• Rainbow Roll	\$3.95
• Deluxe Sashimi Platter	\$19.50



Ninja New York

35 Hudson St., 2nd, Suite B (Lower St.) New York, NY 10013
 TEL: 212-234-6389 | www.ninjanewyork.com
 Mon-Thurs 5:45-11 pm Fri & Sat 5-11 pm Sun 5-10 pm

The nine-year-old Ninja New York is best described not just a restaurant, but an experience. As soon as you enter the underground space, you will feel as if you have entered a world where ninjas are lurking around every corner. According to Manager Yuki Takita, Ninja strives to provide customers with a large wow factor to go along with their meals. To achieve this, ninjas pop out from behind screens to serve food or scare customers, and many of the dishes have a strong element of presentation. For example, the newly introduced Shinobi Burger is a sight to see. Its unbelievable height is designed to look like a watchtower and it features a thick patty topped with onion rings and tomatoes and surrounded by chikagee, fries and sautéed in a tomato-based Bechamel sauce. Another new addition to the menu is the Ninja Castle, which is served with a lit sparkler on top. It is especially for kids, but will have adults staring at the delicious offerings found in the three layers of food. Another dish not to miss is the best-selling Angus NY Strip Steak, a spectacle which is served



The Ninja Castle is topped with a sparkler and contains three layers of food for kids.



The Shinobi Burger is an impressive tower of burgers to topple to enjoy. The dish features onion rings, tomato, chikagee, fries and sauté.



You will feel as if you have entered a ninja compound!



The Angus NY Strip Steak is cut on fire and topped with food garnish and vegetables.

BentOn Cafe

123 Williams St., 2nd, John & Fulton Sts. New York, NY 10038
 TEL: 312-908-4938 | www.bentoncafe.com / www.bentoncafe.com
 Mon-Fri 10am-6pm Sat 11am-10pm



Though originally from Japan, bento boxes are now taking on a new style that perfectly accommodates the lifestyle of busy health conscious and quality oriented New Yorkers. BentOn Cafe in the Financial District has recently introduced a new serving system "BENTO on demand", catering freshly cooked items to customers who like to mix and match what they want to eat. "We have had a significant number of those requests from our customers,

which made us decide to develop the system," says Mr. Ikuo Furukawa, owner of BentOn whose family has run a bento and catering business for three generations in Tokyo. At the "on-demand" counter you simply choose 6 items (2 from main and 4 from side dishes) to fit into the box with six separate compartments, and BentOn staff arranges it beautifully for you. One of the reasons why they anchor the space of the box is not to mix up the hot and cold foods. Thanks to this system you can easily make your own customized bento, whether it's a nutritious balanced bento, vegetarian bento, gluten-free bento or just a pretty-looking bento, all at \$9.99. "We are planning to apply this system to online orders as well," says Mr. Furukawa. They still serve their pre-packaged bento boxes and made-to-order kitchen menus at the cafe, so regulars do not lose anything. Ordering just became more convenient and versatile!



Salmon Teriyaki (left) is the most popular item and Teriyaki Beef Vegetables (right) is a healthy and healthy choice.



Customers can choose from a total of over 75 items, including a special of the day to make a pretty nice lunch bento.



Experienced staff quickly and neatly assemble items for you.

3 Best Sellers

- Salmon Teriyaki (Main)
- Kale & Red Pepper Salad (Side)
- Red Cabbage & Cauliflower Salad (Side)

The listed items are all from on-demand bento boxes that cost \$9.99 total.

3 Best Sellers

- The Ninja Castle
- Shinobi Burger
- Angus NY Strip Steak

\$18
 \$19
 \$36

Zuma Serves Up a Compelling Contemporary Spin on Classic Japanese Cuisine

Midtown Manhattan's Zuma brings award-winning chef, Rainer Becker's big, hot vision of Japanese contemporary cuisine to Madison Avenue. For the German-born, Tokyo-trained, globally-acclaimed Becker, this is the ninth Zuma to open worldwide. In addition to the flagship London location, there's a Zuma in Hong Kong, Istanbul, Dubai, Miami, Bangkok, Abu Dhabi, and Doha Peninsula. Among Zuma's many loyal fans are Jay-Z, Kim Kardashian-West, and Gwyneth Paltrow.

A visit to this hectic, hot spot reveals that Chef Becker may well have saved the best for last. Housed in an office high-rise built in 1954, the Zuma offers every amenity modern-day "Mad Men" could possibly require in a dining experience: alluring atmosphere, attractive yet always-attentive staff, the choice of six private, upstairs dining rooms. But most important is the mouthwatering menu, because here, the top priority is fine food.

To create the culinary artistry Zuma is famed for, one kitchen wasn't enough – so there are three. Two kitchens are on full display: the robata bar, where savory specialties are seared and seared, and the sushi bar, where raw seafood is artfully displayed and prepared. These open kitchens are like stage sets, where Zuma's star chef performs for diners' delight – night and day. Serving takayaki-inspired dishes designed to share – one-bite pieces you can easily pick up with chopsticks – Zuma prides itself on bold flavors and simple presentation, always highlighting quality ingredients.

Before arriving in New York, Head Chef, Douglas Kim (he's known as D.K.) worked at Zuma in London, Miami, Dubai, and Abu Dhabi. Sushi Chef, Kwang Kim (no relation to D.K.) worked previously at the Miami Zuma. Both Kims are committed to serving the freshest, most flavorful fare, so ingredients are sourced with close attention to detail. True World Foods is proud to be among Zuma's suppliers for a wide range of cuisine components, from tiger prawns to the fish to toro. Other staples include dry and wet hobo leaves (used both for presentation and as a flavorful wrapping for grilled fish), miso shiro, and fresh wasabi.

"Every dish we make is flavorful but never heavy: a little sweet, a little salty, with texture and creaminess," D.K. explains, pointing to the Sake No Tobiki appetizer served salmon with shiso, ame, soy, black sesame, and mustard miso. "For balance, the fatty salmon is offset by and Fresno pepper, crunchy rice cracker bits, and citrus dressing." Meanwhile, am euchi (am) with from-the-sea flavor is the star of the sushi bar. Kwang says, "To show our customers what the natural umi looks like, we serve it in the shell, super fresh, with just wasabi on the side." Here, customers expect immaculate ingredients and innovative presentations – and they're never disappointed. Chef D.K. sums up the restaurant's contemporary spin on classic cuisine: "Here's how I define Zuma – authentic, but not traditional. It's a philosophy guaranteed to keep customers returning for more."



Becker is in his element, hot spot is frequent below heat, the tender flesh of pure island 100 Tiger Prawns is cut into delicate pieces, making it easy for guests to share. A squeeze of lemon is optional.



Zuma No. 100 – served sashimi – is a really vibrant blend of bold colors and textures.

The Two Kim's, Kwang Kim and D.K., create culinary artistry at Zuma's New York location where the robata bar offers a striking view of the kitchen – and diners' delight.



The breathtaking view of Zuma's dining room, open kitchen, and robata bar, offering a unique dining experience. The view is from the robata bar, showing the open kitchen and the robata bar.



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Upper East	Sushi Saki	500 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Tanaka	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Tanaka Sushi Sake Bar*	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Tatami XI	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Tanaka	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Tai-yaku Boy*	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Takashi BI*	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Totogi	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Wajima	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	Wesley Lobby	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF
Upper East	YUKA*	100 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$20 OFF

Upper East	Yuko	500 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West			
Midtown West	Ais Sushi	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ais Sushi	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ais Sushi	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Bamboo S2	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Bamboo	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Bento Sushi*	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	and S2*	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Go Sushi	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	GO GO! CUPPER*	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF

Midtown West	Heavenly Sushi	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF
Midtown West	Ichimasa	110 2nd Ave. (bet. 2nd/3rd St.) 212-688-0000	\$25 OFF

Spring Special Lunch Set

Soba Noodle and Spring Vegetables Set \$25

Aburiya Kimosuke
212 E. 49th St. NYC / 212-687-8454
www.aburiyakimosuke.com

Menu 11: 11:00 - 2:00pm
Menu 12: 2:00pm - 5:00pm
Menu 13: 5:00pm - 8:00pm

Lunch Time Special Bara Chirashi Set \$10

Soba Noodle and Spring Vegetables Set \$25

Soba Totto
212 E. 49th St. NYC / 212-687-8454
www.aburiyakimosuke.com

Menu 11: 11:00 - 2:00pm
Menu 12: 2:00pm - 5:00pm
Menu 13: 5:00pm - 8:00pm

Midtown West	Nippon*
240 W 11th St. (bet. 10th & 12th Ave.) 212-693-4322	\$25 L
Midtown West	NOBUSHI*
407 W 13th St. (bet. 10th & 11th Ave.) 212-951-9005	\$25 L
Midtown West	Ocho*
330 W 44th St. (bet. 34th & 44th Ave.) 212-687-0230	\$25 L
Midtown West	Ochoya Times Square
571 W 11th St. (bet. 10th & 11th Ave.) 212-784-0023	\$20 L
Midtown West	Sake Bar Hagi
330 W 44th St. (bet. 34th & 44th Ave.) 212-687-0230	\$25 L
Midtown West	Sapporo*
330 W 44th St. (bet. 34th & 44th Ave.) 212-687-0230	\$25 L
Midtown West	SHABU SHABU KORE*
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Shimizu
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Soba Nippon*
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Soyuzo*
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Sushi Domo
330 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Sushi of Gari de
330 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Sushi Domo
330 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Sushi Zoo
330 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L

Midtown West	Sushi Vasa*
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Sushiyaki*
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	TABATA*
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Tenokawa Kaiten
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Totto Ramen W/ Stand
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Totto Ramen W/ Stand
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Yakitori TOTTU
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L
Midtown West	Yammy Sushi*
240 W 11th St. (bet. 10th & 11th Ave.) 212-693-4322	\$25 L

Midtown East	
Midtown East	Alanya Konesko*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Anita Sushi
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Anzu*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Gyo Kuba*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Hibachi
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L

Midtown East	Hiru
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Hirokawa
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Wide-Globe Kaiten
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	HIMAKI
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Hiroshi Japanese Fusion
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Isokawa Kaiten
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Isokawa Kaiten
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Jushi
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Kajitsu
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	KATSUHAMAMU*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Kanawa Zushi
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Lucky Cat
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
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240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Nishi-Sushi
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L

Midtown East	NRAP*
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Midtown East	Nishiki Shoten
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	NOBUSHI*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Ramen Taku*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Ramen
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Sakagami*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Shirahama*
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Shokko & Tapan AKA
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L
Midtown East	Soba TOTTO
240 E 11th St. (bet. 3rd & 4th Ave.) 212-693-4322	\$25 L

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321 2nd Ave. cor. 48th St. 214/69-0000		
Midtown East	Scale Four*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Five	300/100/100
321 2nd Ave. cor. 48th St.		
Midtown East	Scale Six*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Seven*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Eight*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Nine*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Ten*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Eleven*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twelve*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Thirteen*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Fourteen*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Fifteen*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Sixteen*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Seventeen*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Eighteen*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Nineteen*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-One*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Two*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Three*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Four*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Five*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Six*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Seven*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Eight*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Twenty-Nine*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		
Midtown East	Scale Thirty*	300/100/100
200 E. 34th St. cor. 3rd Ave. (at 34th St.)		

[illegible][illegible]

Gramercy		
Gramercy	TS-EAST	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Ap Suite	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Clouds*	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Hess	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Hess	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Katana Sushi Bar*	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Mfhouse*	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Momokuni	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Sushi	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Sushi SAMEA	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	Sushi SEN-NEM	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		
Gramercy	YAMA Restaurant	200
35 E. 19th St. (bet. 4th & 5th St.) W. NED Ave.) (11th fl.)		

* Chapbooks left available to pick up

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212-685-0152

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West Village **GO-ED CARRY***
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West Village **Hebe's House***
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121 W. 4th St. 2nd Fl.
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718-283-0343

Queens
154-01 154th St. Astoria, NY 11105
718-321-4232

Queens
120-120th Ave. Bayside, NY 11106
718-283-0343

Queens
26-13 26th Ave. Queens, NY 11106
718-283-0343

Queens
34-11 34th Ave. Astoria, NY 11105
718-321-0823

Queens
120-120th Ave. Bayside, NY 11106
718-283-0343

Queens
36-42 36th Ave. Astoria, NY 11105
718-283-0343

Queens
34-11 34th Ave. Astoria, NY 11105
718-321-0823

Queens
34-11 34th Ave. Astoria, NY 11105
718-321-0823

Queens
154-01 154th St. Astoria, NY 11105
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Queens
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Queens
26-13 26th Ave. Queens, NY 11106
718-283-0343

Queens
34-11 34th Ave. Astoria, NY 11105
718-321-0823

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36-42 36th Ave. Astoria, NY 11105
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What on Earth?

花祭り

HANAMATSURI

Buddhism has taken root widely in Asian countries, and Japan is no exception. Although Japan has indigenous beliefs such as Shintoism and nature worship, Buddhism does not oppose these beliefs; rather, they are now intertwined with one another. Accordingly, there are lots of customs and traditions based on Buddhism in Japan. "Hanamatsuri", on April 8, is a day deeply connected to Buddhism.

April 8 is the birthday of Siddhartha (a.k.a. Buddha), the founder of Buddhism, and people in Japan celebrate the day by going to temples and using bamboo ladders to pour amacha (tea made from hydrangea leaves) or five kinds of scented water over small statues of Buddha. Sometimes people decorate white elephant figurines. These traditions come from the legend of how Buddha was born. His mother, Queen Maha Maya, had a strange dream on the night Buddha was conceived. In the dream, a white ele-



phant with six tails descended from the sky and entered her right side. Ten months later, Queen Maha Maya began the journey back to her home territory to give birth, but while resting under an ashoka tree, she went into labor and Buddha was born. According to the legend, Brahma and Sakra held the newborn baby, and the Naga (a group of serpent deities in Hindu and Buddhist mythology) purified him with sweet water.

Buddha's birthday is also called "Karbutsu-e," "Busshou-e," "Yokubutsu-e," "Ryugo-e," and "Hanai-shiki" in Japan—all names that come from the legend described above. The name Hanamatsuri, which literally means "Flower Festival," comes from a folk event in which people welcomed mountain deities into their gardens with arrangements of flowers picked on the mountainside. This event was later combined with Buddha's birthday and became known as Hanamatsuri.

Unlike many other Asian countries, which designate the day as a national holiday, this day is not a holiday in Japan, but all the temples hold celebratory events during this blooming season.





Each Can of Sake Brings Hope



The release of KIBO ("Hope") sake by Japanese Suisen Shuzo and America's SakeOne will mark several significant achievements for Japan's Iwate Prefecture. It is a delicious junmai sake available in a can, which is not only made with locally sourced ingredients, but also crafted with traditional hand-made tools. And, perhaps most importantly, it signifies the almost impossible reconstruction of a company that was nearly erased after the devastating tsunami of March 11, 2011.

Suisen Shuzo, located in Nukunobakata, lost

most employees and its entire facility that day. If Nukunobakata sounds familiar to you, it may be because after the tsunami only a lone 82-foot tall pine tree stood alone among the ruins of the city. This "Miracle Pine Tree" is memorialized as a permanent sculpture and cited as a symbol of perseverance and survival. KIBO sake now joins it as a fellow symbol of determination and renewal.

KIBO honors the memory of the tragedy with its thoughtful composition. The flavor is both serene and clean. When cold, comes straight out of the

SUISEN SHUZO / SAKEONE

can, the mouth feel is so crisp that you might imagine that you've just dipped your can into a pristine river of sake. It can be heated too—if you place the can into a simmering pot of water, you can have one of the best winter chilis imaginable flowing down your thankful gullet in just a few minutes.

The long journey to develop this sake is no less impressive. After the devastation, the 67-year old sake maker had to find a new place to set up operations, which was kindly donated by a rival brewery nearby. After three years of blissing a path back to its former glory, the facility was rebuilt close to its original location, including even the instruments the brewers utilize to create their sake.

A chance meeting between Suisen Shuzo and SakeOne in 2013 bore a new partnership and the opportunity for this new sake, developed for and available only in the United States. KIBO serves as an opportunity for sake on thousands around the world to become familiar with a respected brewery and region of Japan that are ready to begin their next act.



Suisen Shuzo

1-1 Oshi Tokai-cho Nukunobakata, Iwate JAPAN
TEL: +81 182-41-4330 | suisenshuzo.jp (Japanese only)

SakeOne

805 5th St., Forest Grove, Oregon 97113 | www.sakeone.com

3 things you should know about Suisen Shuzo

The foundation of the bold flavor of KIBO sake comes from the local rice and water. Iwate residents should try to get a fresh impression of Japanese drinking food, such as soba, ramen, and other dishes with similar flavors. But no other food you should bring home to a KIBO (any) because it's not a food.



Every aspect of the production of KIBO sake is handled in house and using traditional methods. An essential, even the tools used to make the sake are made by the employees. The accounts for the exceptional quality control and distinctive character. And all sake brewers will confirm that great sake can be made with such care and assembly lines.



Nukunobakata is a small town in the Iwate Prefecture. The staff of Suisen Shuzo were proud in the recovery period after the tsunami. KIBO is part of the recovery work of this organization. SakeOne is dedicated to the recovery work of this organization. SakeOne is dedicated to the recovery work of this organization.



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212 644 6088 www.rhplus.com
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Health Guide

Appointments available for any day indicated. Otherwise, please call ahead to make an appointment.

☑️ Check website at www.chirosticksonny.com
 ☑️ Chiropractic not available to pick up

SHIATSU

Upper West / Yee Yee Self

507 Denison Road, Rochester, NY 14609
 214-675-6251

Midtown West / Ende Soter Shizuka

A professional shiatsu therapist with 21 years of experience. Ms. Ende Soter Shizuka is a licensed shiatsu therapist who has been practicing shiatsu for over 20 years. She is a member of the International Association of Shiatsu Therapists (IASH) and the American Association of Shiatsu Therapists (AAST).

111 W. 30th St. 10th Fl. New York, NY 10001
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Midtown West / Osaka Health Spa 46

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Midtown West / Saito de Tokyo*

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Midtown West / cose NY LLC

111 W. 30th St. 10th Fl. New York, NY 10001
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Midtown East / De-In Center



A professional shiatsu therapist with 21 years of experience. Mr. De-In Center is a licensed shiatsu therapist who has been practicing shiatsu for over 20 years. He is a member of the International Association of Shiatsu Therapists (IASH) and the American Association of Shiatsu Therapists (AAST).

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Midtown East / Heikou Fung Wellness Spa

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Midtown East / Kamada Inc.

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Midtown East / Cowlicks Japan*

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Midtown East / Kasei

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Midtown East / Enfo Soter Shizuka NJ

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Midtown East / Kdo Holistic Center*



A professional shiatsu therapist with 21 years of experience. Mr. Kdo Holistic Center is a licensed shiatsu therapist who has been practicing shiatsu for over 20 years. He is a member of the International Association of Shiatsu Therapists (IASH) and the American Association of Shiatsu Therapists (AAST).

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Midtown East / Japanese Medical Practice

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Midtown East / Japanese Medical Group

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Midtown East / Metabolic Medical

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Midtown East / Shin Maki Holistic Center*

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Midtown East / Nishikawa Chiropractic*

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Midtown East / Aromas Center

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Midtown East / Love & Compassion

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Midtown East / Soter Natural Health

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Midtown East / Chiro Spa

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Midtown East / Dental Specialty



A professional dental specialist with 21 years of experience. Dr. Dental Specialty is a licensed dental specialist who has been practicing dentistry for over 20 years. He is a member of the American Association of Endodontics (AAE) and the American Association of Oral and Maxillofacial Surgeons (AAOMS).

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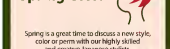
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- Hotel distribution: 87 locations in Manhattan and 1 location in NJ

More info: www.chopsticksny.com



School Guide

The following is a list of schools where you can learn Japanese culture.

➤ Chapter available at: www.chapstickny.com
➤ Chapter 1177 number 10 (p. 10)

LANGUAGE

Upper West Your True Self

601 Denham Road, Roseton, N.Y.
212-676-4222 Japan

Midtown West NY Japanese Language

201 W. 29th St. 10th Fl. (near 2nd Ave.)
212-693-0171 Japan

Midtown West The Japan Language Institute NY

A Japanese language institute with a focus on Japanese and its practical application in business. Japanese culture, traditional arts, and sports are also taught. Japanese culture, traditional arts, and sports are also taught. Japanese culture, traditional arts, and sports are also taught.

Midtown East Asia Language Institute*

110 E. 48th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Friends Academy*

201 Lexington Ave. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Hills Learning

After joining the Hills Learning network, you can learn Japanese culture and language. Hills Learning is a network of Japanese language schools across the United States. Hills Learning is a network of Japanese language schools across the United States.

Midtown East Two Language Institute, Inc.*

201 Lexington Ave. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Japan Society

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Japanese House

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East PC Tech*

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Midtown East Permanent New York

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East ABC Language Exchange*

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Yogi*

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East NYU-SEPS

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Tribeca Language

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Long Island Japanese

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Midtown East Asia Academy of New York

After joining the Asia Academy of New York network, you can learn Japanese culture and language. Asia Academy of New York is a network of Japanese language schools across the United States. Asia Academy of New York is a network of Japanese language schools across the United States.

Midtown East Japanese House of New York

After joining the Japanese House of New York network, you can learn Japanese culture and language. Japanese House of New York is a network of Japanese language schools across the United States. Japanese House of New York is a network of Japanese language schools across the United States.

Midtown East Japanese House of New York

After joining the Japanese House of New York network, you can learn Japanese culture and language. Japanese House of New York is a network of Japanese language schools across the United States. Japanese House of New York is a network of Japanese language schools across the United States.

Long Island Langland Japanese Culture Center*

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Long Island Go!Nippon's Language

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Long Island WGC/Controlling Edge*

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Long Island Inoue Nihongo*

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Long Island Nihongo Learning Center*

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

TRADITIONAL

Upper West Kinoshita Bushido School

201 E. 47th St. 10th Fl. (near 2nd Ave.)
212-676-4222 Japan

Upper West Serikawa Studio

After joining the Serikawa Studio network, you can learn Japanese culture and language. Serikawa Studio is a network of Japanese language schools across the United States. Serikawa Studio is a network of Japanese language schools across the United States.

Upper West Serikawa Bushido School

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150 E 79th St. (bet. 34th & 42nd) Ave. 1	Suite
212-624-8571	
Midtown West	Ortiz New York Floral Design
175W 18th St. 2/F (bet. 5th & 6th St.)	Suite
212-474-8878	
Midtown West	N.Y. Toga Kynzitsu®
147 E 79th St. (bet. 34th & 42nd) Ave. 1	Suite
212-624-8571	
Midtown West	PERKINS USA
147 E 79th St. (bet. 34th & 42nd) Ave. 1	Suite
212-624-8571	
Midtown West	The Nippon Club
150 W 79th St. (bet. 34th & 42nd) Ave. 1	Suite
212-624-8571	
Midtown East	Lotus Books and Gifts
151 E 12th St. 2/F (bet. 3rd & 4th Ave.)	Suite
212-244-0121	
Chelsea	Bokoro Flowers New York
147 E 79th St. (bet. 34th & 42nd) Ave. 1	Suite
212-624-8571	
Lower East	Sakemon Calligraphy Class
21 West St. 2nd Floor (bet. 1st & 2nd Ave.)	College
212-244-0121	
Soho	Kaneko House
151 E 12th St. 2nd Floor (bet. 3rd & 4th Ave.)	Suite
212-244-0121	

Upper West	Nippon Ryakko Dance School
280 W 18th St. 2/F (bet. 5th & 6th St.)	Suite
212-624-8571	
Upper West	Ortiz School
175W 18th St. 2/F (bet. 5th & 6th St.)	Suite
212-474-8878	
MARTIAL ARTS	
Upper West	Aikido Up New
280 W 18th St. 2/F (bet. 5th & 6th St.)	Suite
212-624-8571	
Upper West	O-Dojo
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Shikara Kyoto which are not
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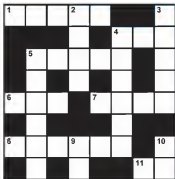
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Japanese CROSSWORD



Across

1. "Shoe(s)" in Japanese
4. Originally meaning "apart/ing," _____ is now used in reference to "adulation" among young generations
5. *Shōchi* (liquid) vs. _____ (gas)
6. This prefecture is home to Ito Jingu Shrine, Mikoto no park, and the Sausalito Great race track
7. "Mourning" (哀) in Japanese also refers to the climactic moment of a story
8. _____ means "difference," "distinction," and "version"
11. Another word meaning "difference," but this one is often used in mathematics

Down

2. *Obi* (access) and _____ (parade)
3. _____ refers to a quarrel, fight or dispute
4. A word referring to the Southern coastline
5. Sake/umami or Japanglish, but _____ is not an authentic Japanese word that refers to a person who works for a private company or corporation
6. A particle in Japanese grammar used as a subject marker. For example, "Kore _____ Emperor State Building date" ("This _____ the Empire State Building")
10. This word means "time" or "interval" as well as "chamber"



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Midtown West 300 1st Ave. 10th Fl. (bet 3rd & 4th St.) 516.429.1666	New York Yankees Madison-Wicks 300 1st Ave. 10th Fl. (bet 3rd & 4th St.) 516.429.1666
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Midtown West 300 1st Ave. 10th Fl. (bet 3rd & 4th St.) 516.429.1666	World Gyms-Karate Madison-Wicks 300 1st Ave. 10th Fl. (bet 3rd & 4th St.) 516.429.1666
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Upper East 200 Madison Ave. 10th Fl. (bet 10th & 11th St.) 212.454-7623	Flower Street School Manhattan 200 Madison Ave. 10th Fl. (bet 10th & 11th St.) 212.454-7623

Entertainment Event / Leisure

Exhibition

Through September 6 **FREE**

Seasonal Landscapes in Japanese Screens

Freer Gallery of Art

The Smithsonian's Museum of Asian Art is holding the exhibition "Seasonal Landscapes in Japanese Screens at the Freer Gallery in honor of the National Cherry Blossom Festival." The exhibition will focus on: Landscapes from the fifth and early 17th centuries which combine ink painting techniques from China and the vibrant color of traditional Japanese painting. The Smithsonian Museum of Asian Art is also hosting a colorful array of events running through Sept. 6 including the exhibitions "Zui: Tea and Chinese Art in Medieval Japan" and "Qilin White: Color and Pattern Came to Japanese Context." Get into all planned events such as family day, and Autumn painting party can be found at www.sfmuseum.si.edu

Location: 1050 Independence Ave. SW Washington, DC, 20032
TEL: 202-432-4889

Performance

April 3

2015 New York Performance

Temagawa University Taiko Dance Group



The Temagawa University Taiko Dance Group will be performing at the New York performance that April. Their exquisite performance and repertoire has been growing on the east coast, where they have been invited back to perform at Washington D.C. and Philadelphia's Cherry Blossom Festival each year since 2002. Their amazing performance of

high-energy Taiko drumming and Japanese folk dance has received rave reviews from viewers and media alike. **Location:** Miller Theater at Columbia University
2160 Broadway (at 106th St.) New York, NY 10027
TEL: 800-437-4371 / www.tdgroup.com

April 12

Expression of Love in Japanese and Spanish Dance

Sachiyo Ho & Company

The Sachiyo Ho has been creating ensembles of Japanese tradition and Japanese fusion dance, each series with a different cultural theme, for 17 years. The Sachiyo Ho No. 51 will explore expressions of love through dances from Japan and Spain based on the premise that dance is a source of culture. The program will present classical dances of each country as well as contemporary dances in traditional styles, followed by a guest performance.

Location: New Cultural Institute

434 W 136 St., (bet. 5th & 6th Ave.), New York, NY 10011
TEL: 212-437-0265 / www.honjapdance.com

With 2

WITH LOVE to Hiroshima and Nagasaki: A Concert for Disarmament

The New York Society for Ethical Culture

This year marks the 70th anniversary of the atomic bombing of Hiroshima and Nagasaki, and the United Nations will have conferences that discuss reversing the treaty on the Non-Proliferation of Nuclear Weapons. On this occasion we celebrate WITH LOVE to Hiroshima and Nagasaki: A Concert for Disarmament will be held. The performers and guests include the Choir for Hiroshima (victims of atomic bombs) "Sanfuegos", the choir team of Follis L. Le Guinde High School, DJ Sponty and Sam Sedgwick with Hiroshima Sentocho Theatre, Kiko Sato and Yousaku Yamashita. Also, Montreal Taisakum. Concertmaster of Duke Philharmonic Orchestra will play "Hiroshima Valse" that survived the A-bomb in Hiroshima. Produced by Youth Arts New York's Hiroshima Stories Initiative and the New York Society for Ethical Culture in collaboration with Peace Boat US. The concert celebrates the activities of atomic bomb victims for world peace and

aims to promote disarmament and non-proliferation of nuclear weapons.

Location: JW 44th St., (bet. Canal Park West & Broadway)
New York, NY 10025
TEL: 212-685-7538 / for.info: www.nyepartschool.com

Beginning through July 5

Rodgers & Hammerstein's The King and I

Lucerne Center Theater



A new Broadway production of Rodgers and Hammerstein's beloved *The King and I* is now in previews with stars Academy Award® nominee Kim Watson as (The Great Siemsen, Anoujou) and five-time Tony Award® nominee Kelly O'Hara as (The Light in the Piazza, South Pacific). Tony winner Bartlett Shier (Sweeney Todd) directs this classic tale of a British schoolteacher's unexpected relationship with the emperor of Siam. Previews ground Apr. 18, and the official opening is on Apr. 19.

Location: 158 W. 46th St., (bet. Broadway & Amsterdam Ave.)
New York, NY 10023 / www.kinganditheater.com

Event

April 2-12

New York International Auto Show

With over 100 years of history, New York International Auto Show offers virtually every make and model vehicle sold in the U.S. under one roof giving consumers the unique opportunity to see everything the auto industry

fest to offer. This year, they will bring some of the best local cars and trucks ever seen. They will give participants more opportunities to peek at local/new 15 & 16 prototype models and concept vehicles than ever before. Enjoy the exciting display of technological innovations, futuristic concept cars and nearly 1,000 of the latest new cars and trucks. 15 lucky Chevrolet NV riders will receive a one-year complimentary ticket. To enter the sweepstakes go to shop-stickney.com and answer the monthly survey by May 31.
Location: Jodi Youth Center
 455 W. 34th St., 3rd Fl. (at 6th & 34th Ave.)
 New York, NY 10018
www.stickney.com

Lecture/Forum/ Film/Festival

April 14
"Mixing Japanese Tea"
 The Japan Foundation



Drawing on her award-winning book *Mixing Tea: Making Japan Cultural*, Naoe also a Poetess Gray tea Sanki will explore the relationship between culture and nature in the precious past and present. The discussion will examine the historical formation of the tea ceremony from an aesthetic pleasure of the tea to a hobby of housewives, as well as the ways that tea practitioners today make use of the intersection between tea and Japanese culture. After the tea

talk, a short ceremony demonstration will follow.
Location: The Japan Club
 433 W. 57th St. (bet 6th and 7th Ave.) New York, NY 10019
 Tel. 212-687-2222

April 16
Japanese Cooking Lessons
 WASAN

WASAN has been leading structured, step-by-step cooking classes on Japanese cuisine since a month since 2011. Regularly held taught in Japanese, Chef Kikakubara Sakane and Chef Ryota Kragawa are now holding classes in English to teach step-by-step how to create Japanese dishes. Four dishes are taught per class, with the menu changing monthly. At the end of each class, students are allowed to try all four of the dishes that the chefs prepared.
Location: 138 E. 46 St. (bet 1st & 2nd Ave.) New York, NY 10003
 Tel. 212-697-1699 / www.wasan-ny.com



Happenings

Free Teas: Jet Steamer Samens with Cat Saken Vign
 Saken Vign is an art concept hair salon at the East Village that focuses on providing healthy, young, modern



era modern hair. Free German Nippon! See us perform on video in *Don't be Greedy!* You must see all the songs because to fight songs, you must first understand the songs. Running from April 16-18, tickets will be available at Anthology's box office 30 minutes before the first show of the day.

Location: Anthology Film Archives
 37 2nd Ave. (bet 3rd & 4th) New York, NY 10003
 Tel. 212-685-5001 / info.www.anthologyfilmarchives.com



and hair. Their stylists create sophisticated looks that are modern and styles that are easy to maintain. Until April 30, they will be offering free hair consultations to the first 10 customers who mention Chopsicks NY and order a hair cut or set & color. Take advantage of the negative ion effect and moisturize your hair.
Location: 212 E. 94 St. (bet Avenue C and Ave. D) New York, NY 10003
 Tel. 212-644-8644 / www.salonj.com

Group From Hell Price Campaign

Shing Shing Ave Salon
 First working at salons in Tokyo, Osaka, Bangkok and New York as a stylist, Shing opened his own salon Shing Shing Ave Salon in Spring 2014. To demonstrate his experienced skills in cosmetology in April, the salon will be introducing their new Group From Hell at a promotional price of \$160 (Reg. \$200) for Chopsicks NY readers. The Group From Hell is a new type of perm that is best designed to flow, but still creates solid looking curls.
Location: 122 3rd Ave., 2nd Fl. (bet 1st & 2nd St.) New York, NY 10003 / Tel. 347-580-0468



Sweet Potato Shochu Tasting Comparison

Komasa Jyuza / Sake War Festival
 First opened in 1993, Sake War Festival was one of Manhattan's first sales bars of serving New Yorkers their first glimpse into the sake culture of Japan. Now, during the month of April, they will promote two sweet potato shochu from Korean Jyuza. Kuni no Shochu (\$8 per glass) and Kozue Kuni (\$7 per glass). The two shochu are both made from sweet potatoes, but they give totally different impressions making a fun to compare their flavors while enjoying some food at Gochi.
Location: 340 E. 46 St. (bet 2nd & 3rd Ave.) New York, NY 10003
 Tel. 212-679-3223



ES Green Tea Sampler

Gen's Tea
 Gen's Tea is a Japanese tea company with over 50 years of hands-on experience in growing and manufacturing Japanese green tea. To celebrate health and authentic Japanese green tea, they have assembled a Green

Event Feature

April 16-18
**Old School Kung Fu Fest:
 Enter the Ninjas!**
 Subway Cinema

The Old School Kung Fu Fest, a four day celebration of classic martial arts and action movies, is back at the Anthology Film Archives for the deadliest fighter of them all: the ninja. There will be various black-and-white movies in original vinyl film. *Shinobi No Muro* Parts 1 & 2 (1962-1963) party-colored vinyl copies in American Ninja 1 & 2. *Conan's* essential vinyl trilogy: *Enter the Ninja - Henghis of the Ninja*, *and Ninja II: The Dragon's head*, and much more. Watch how Chinese people fight ninjas with their guts in *Shinobi*!

The Sampler for Newcomers included are a wide variety of gourmet treats, convenient tea filters, and an informative booklet about tea. Great for beginners, the price of the Sampler is only \$3. Just be the first to receive Chopsticks NY to them in April!

Info: www.chopsticksny.com

RS: 877-334-2032 (info) / (917) 334-2294 (orders)



10% Off Discount

Sei Mei Tea

Sei Mei Tea is a certified organic green tea company that specializes in a variety of green tea products, brown rice coffee substitutes, and other teas. Kayan Gook, founder of Sei Mei Tea, developed a fine green tea powder at the age of six when green tea left. She believes that the amplified health benefits from grinding the entire leaf even helped defeat her husband's cancer. This month, they are offering a 10% off online discount for Chopsticks NY readers with the coupon code "NY17".

Info: www.seimeitea.com

info@seimeitea.com / (917) 1-866-444-9686

20% Off Beauty Services for Chopsticks NY Readers: Bing Lash

Specializing in eyelash, nail, and spa treatments, Bing Lash has been delivering high-end personalized beauty care in its airy boutiques for years. With customer satisfaction and comfort as its main objective, all beds are memory foam and all rooms have a spring bed to them. And now, for the month of April, those who receive Chopsticks NY will receive 20% off all services. **Location:** 20 W 29th St., 3rd Fl., (bet. 5th & 6th Ave.) New York, NY 10001
TEL: 212-475-3330 / www.binglash.com

Half Price Face Lift Treatment for First Appointment: Corina Beauty Center

Corina Beauty Center serves their clients' beauty needs focusing on facial treatments and nail services. Ms. Corina has believed everyone should look young and vibrant. During the month of April, the first customers to mention this article will receive 50% off Face Lift treatment, for \$80 (Reg. \$160). **Location:** 21 West St., (bet. Canal & River St.) New York, NY 10007 / (917) 339-8877

Special Gift for the First 20 Chopsticks NY Readers: KSS Beauty Spa

Enjoying Chinese and Japanese style body massage, French style facials, and other world-class treatments,

KSS beauty offers a wide spectrum of services. Reasonable and elegant try Eyelash Perms (\$30), LED Light Skin Therapy (\$50), Mole Removal (\$10 and up), and Japanese hair styling (\$50) among a few of the popular options found at KSS. For the month of April there will even be a Chopsticks NY promotion raising these. The first 20 customers to mention this article will receive a special gift. **Location:** 187 Canal St., (bet. Canal & River St.) New York, NY 10007

TEL: 212-944-5527 / www.kssbeautyspa.com

Up to \$26 Off Hot Water Heaters: Kitchennet Central

Kitchennet Central carries a well-stocked collection of hand-picked kitchen goods and essential appliances to customers. During the month of April, they will offer up to \$26 off all hot water heaters of Zapara and Tiger brands. The heaters are made in Japan. They have three different temperature settings: disinfecting and pre-set temperature functions. Available in three-, four- and five-liter sizes they can be used for 24 hours 7 days a week. The store is located next to Fane Bagutta bakery. Free parking available.

Location: 143E Avenue A, (bet. 10 & 11 St.)

TEL: 212-494-0862 / www.kitchennetcentral.com



Chance to Get 5 Free Topping Coupons: Go! Go! Curry!

Specializing in Japanese-style curry, Go! Go! Curry!

Chickadee Stadium will celebrate its 2nd year anniversary on April 25. For one day only, customers ordering any kind of curry dish can get 5 free topping coupons for use on their next visit. 50% limited to the Chickadee Stadium (other locations offer 2-3 free topping coupons). The 5th, 15th and 25th of each month are set to GO GO! Curry get 1 free topping coupon with the purchase of any kind of curry at all locations.

Location: Go! Go! Curry! Chickadee Stadium

144 W 79th St. (bet. 8th & 26 Ave.), New York, NY 10019

RS: 212-252-4313 / www.go-go-curry-nyc.com

\$10 Off Trial Lesson: Marynata Ballet

Marynata Ballet

Commencing their studio in 2014, Marynata Ballet is offering a trial lesson for \$10 (Reg. \$30) to all clients who mention Chopsticks NY. Founded by Japanese ballet dancer Marina Marynata, the instructor who teaches Russian method in English. Marynata Ballet provides various kinds of classes in English for students ranging from two years old to adults. In addition to existing classes such as an introductory class for adults, they are now offering new classes including "Intro Ballet" for absolute beginners and ballet plus Pilates "Ballet Pilates".

Location: 58-62 W 29th St., 3rd Fl., (bet. 5th & 6th Ave.)

New York, NY 10001

TEL: 212-472-3861 / marynataballet.com

www.facebook.com/marynataballet



Together For 3.11: Memorial for Japan's Earthquake and Tsunami Victims Fellowship for Japan

On Mar. 11, Fellowship for Japan hosted Together For 3.11: A fourth anniversary memorial for Japan's earthquake and tsunami victims at the First Church of Christ, Scientist. Led by the group's executive director, Al Adams Robinson, the memorial ceremony was inaugurated with a speech by Ambassador-Britches Takehara, followed by a series of musical performances, speeches, and video messages. Through the presentations and performances, guests expressed gratitude to those who have supported the recovery and addressed their strong will toward a bright future.

Some of the event highlights were a powerful speech about the loss of her parents and the devastated situation of her hometown from Miyagi Prefecture's Goshima Takahashi, and video messages from children

down at a preschool in Fukushima Prefecture. The 50-person gathering celebrated with a moment where nearly 350 participants sang along to "Tsurugatai," a Japanese traditional song about raising one's home town. After the ceremony, are attendees said, "I was impressed by the efforts and actions of the Fellowship for Japan, which encourage people to take action." The ceremony is a demonstration of the spirit of recovery we should spread down from people to people through the event.



Info: togetherfor311.org/japan

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APRIL 3 THROUGH APRIL 12

MON-SAT 10AM-10PM SUN 10AM-7PM

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REGISTRATION: 800-722-3338

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a
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Monthly Survey

CHOPSTICKS NY

Monthly reader survey with a chance to win prizes for those who respond!

Chopsticks NY is offering readers a chance to win prizes provided by our advertisers

The entry deadlines are March 31 and April 23, and winners will be notified next month.

PRIZE OF THE MONTH

STOMP tickets: 2 prizes
(1 prize / 2 tickets)

The seasonal phenomenon STOMP celebrated 20 years at New York's Dymally Theatre in 2014. It began as street performance and went on to become a world famous show and an inimitable part of popular culture with a sound, look and attitude all its own. The show seduces to new audiences worldwide with its unique combination of theatre, dance, comedy and percussion.

STOMP
www.stompsystem.com



**Enter by
April 23
2015**

Auto Show tickets : 15 prizes

Come to the New York Auto Show at the Jacob K. Javits Center from Friday, April 3 through Sunday, April 12.

See the exciting display of technological innovations, futuristic concept cars and nearly 1,000 of the latest new cars and trucks.

New York International Auto Show
www.autoshowny.com



**Enter by
March 31
2015**

For a chance to win one of the prizes, please complete the survey at www.chopsticksnyc.com/survey

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Gentle and effective **Point Kneading**
for precision care of the skin
around the eyes and mouth.

HOW TO USE



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Coming soon
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Toast!!

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Chill
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Step2.
Shake 20 times

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Light, refreshing sake cocktail with
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and slight bubbling on your tongue is
shockingly divine. Rich in Ceramide
and α-EG, natural skin moisturizers!



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